



Aceto Balsamico Ex. Ve. Ermes Modena DOP

Acetaia Malpighi

Туре	Balsamic vinegar
Origin	Culinaria, Aceto Balsamico
Producer	Acetaia Malpighi Modena
Contents	100 ml
Article no	82619819

Comments

100 ml glass bottle designed by Giorgetto Giugiaro and signed by Ermes Malpighi, elegant black case, measuring cap TIC and recipe book.

Pairing

Raw, on Parmesan cheese flakes, fresh strawberries, risotto, foie gras, meat carpaccio and fish tartare. For flavoring sauces for cooked meats, grilled and cooked vegetables, aged cheeses, homemade vanilla ice cream and dark chocolate. Perfect in its pure form, as a digestif.

Tasting notes

Traditional balsamic vinegar of Modena DOP extra old, produced in limited edition and personally signed by Ermes Malpighi. An extraordinarily precious product, very dense, with a round taste and intense fragrance, long aged in barrels made of the finest woods.